

## INFORMATION DISCLOSURE STATEMENT

FORM PTO/SB/08 A&amp;B (modified)

U.S. DEPARTMENT OF COMMERCE  
PATENT AND TRADEMARK OFFICELIST OF REFERENCES CITED BY APPLICANT(S)  
(Use several sheets if necessary)

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10/593,867APPLICANT  
Hiroyuki KATO et al.FILING DATE  
September 22, 2006GROUP  
1794

## U.S. PATENT DOCUMENTS

*EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
	AA	5,055,310	10/1991	Nonaka et al.			
	AB						
	AC						
	AD						
	AE						
	AE						
	AG						
	AH						

## FOREIGN PATENT DOCUMENTS

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
	BA	6-209716	8/1994	Japan			
	BB	0 963 704	12/1999	Europe			
	BC	2004-254631	9/2004	Japan			
	BD	1 459 635	9/2004	Europe			
	BE						

## OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)

	CA	Supplementary European Search Report dated June 19, 2009 in European Application Number 05 72 7566 corresponding to the present application.
	CB	M. Muguruma et al., "Soybean and milk proteins modified by transglutaminase improves chicken sausage texture even at reduced levels of phosphate", Meat Science, vol. 63, pages 191-197, XP002530702, 2003.
	CC	Jun Kang et al., "Gelation and Gel Properties of Soybean Glycinin in a Transglutaminase-Catalyzed System", J. Agric. Food Chem., vol. 1, no. 42, pages 159-165, XP001070312, ISSN: 0021-8561, 1994.
	CD	Chiya Kuraishi et al., "Transglutaminase: Its Utilization in the Food Industry", Food Reviews International, vol. 17, no. 2, pages 221-246, XP001070304, January 1, 2001.

EXAMINER

DATE CONSIDERED